Chocolate Bon Bons (aka Nucleus Accumbons - addictive potential! from chris cohan)

1 – 18 oz package Oreos
1– 8 oz package cream cheese (reduced fat) – softened at room temp
chocolate (milk or dark) for melting – about 12-16 oz
    You can use bulk choc wafers, but higher quality like Dove Dark is better.
white chocolate for decorating
(makes about 70 – 3/4 inch balls)

Place half of the oreos in a food processor and crush till fine
Add remaining oreos and repeat
Add half pack cream cheese in about 4 pieces and mix
Add remaining cream cheese in pieces and mix till it forms a ball of dough

Roll teaspoon quantities (or larger/smaller) of dough into balls and place on cookie sheet
When sheet is filled, refrigerate for 1 hr
Meanwhile, melt chocolate for dipping
    Narrow container is better than wide for dipping
    Melt in hot water bath or in oven on low (200°) heat; > 200° will scorch chocolate
Drop each ball into chocolate, coat evenly, remove quickly using 2 toothpicks or other
utensil and place on wax paper to set.
When chocolate has set (about 30 min), drizzle white chocolate over them to decorate:
    Place white chocolate in a small, sandwich-size baggie and place in low oven or
microwave slowly (15 sec at a time w turning) until choc is melted. Cut a very
small (pin hole size) hole in corner of bag and squeeze choc down towards hole to
drizzle over balls.